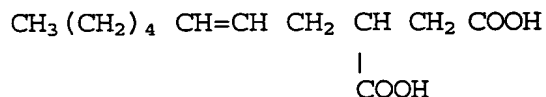


CLAIMS

- 1) A beverage product comprising a container holding a liquid beverage component and nitrogen gas, said liquid beverage comprising octenylsuccinic acid modified starch, and at least one surface active agent selected from the group consisting of acyl lactylate salts, proteins, protein hydrolysates, sucrose esters and mixtures thereof.
- 2) A beverage product as claimed in claim 1 wherein the pressure of nitrogen in the head space of the container is in the range about 2 to about 6 bar at 5°C.
- 3) A beverage product as claimed in claim 1 wherein the octenylsuccinic acid modified starch is prepared by forming a covalent complex of a hydrophilic waxy maize starch with an octenylsuccinic acid moiety
- 4) A beverage product as claimed in claim 3 wherein the octenylsuccinic acid is a carboxy substituted undecenoic acid of formula



- 5) A beverage product as claimed in claim 1 wherein the percentage molar substitution of octenylsuccinic acid groups in the range of about 1.9 to about 3%.
- 5 6) A beverage product as claimed in claim 5 wherein percentage molar substitution of octenylsuccinic acid groups is about 2.2%.
- 10 7) A beverage product as claimed in claim 1 wherein molecular weight of the octenylsuccinic acid modified starch is in excess of about 100,000 kDa.
- 15 8) A beverage product as claimed in claim 1 wherein the octenylsuccinic acid modified starch comprises about 0.25 to about 3.0% by weight of the liquid beverage component.
- 9) A beverage product as claimed in claim 8 wherein the about 1.5% by weight of the liquid beverage component.
- 20 10) A beverage product as claimed in claim 1 wherein the acyl lactylate salt comprises an acyl moiety containing 8 to 16 carbon atoms.
- 25 11) A beverage product as claimed in claim 10 wherein the acyl moiety of the acyl lactylate salt contains 10 to 14 carbon atoms.

- 12) A beverage product as claimed in claim 10 wherein the acyl moiety of the acyl lactylate salt contains around 12 carbon atoms.
- 5 13) A beverage product as claimed in claim 1 wherein the acyl lactylate salt is a sodium or calcium salt
- 14) A beverage product as claimed in claim 13 wherein the acyl lactylate salt is calcium stearoyl lactylate, sodium
10 stearoyl lactylate or mixtures thereof.
- 15) A beverage product as claimed in claim 1 wherein the acyl lactylate salt comprises about 0.005 to about 1% by weight of the liquid beverage.
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- 16) A beverage product as claimed in claim 1 wherein the acyl lactylate salt comprises about 0.01 to about 0.5% by weight of the liquid beverage.
- 20 17) A beverage product as claimed in claim 1 wherein the proteins and protein hydrolysates are those contained in or derived from milk.
- 18) A beverage product as claimed in claim 1 wherein the
25 proteins and protein hydrolysates are selected from sodium caseinate, whey protein isolates or milk protein hydrolysates

- 19) A beverage product as claimed in claim 1 wherein the sucrose ester is predominantly a monoester.
- 5 20) A beverage product as claimed in claim 1 wherein the sucrose ester is prepared from sucrose and fatty acids derived from edible fats and oils, said fatty acids containing 8 to 16 carbon atoms
- 10 21) A beverage product as claimed in claim 20 wherein the fatty acid is caprylic acid, lauric acid, myristic acid, palmitic acid, stearic acid or mixtures thereof
- 15 22) A beverage product as claimed in claim 1 wherein the sucrose ester comprises about 0.02 to about 0.4% by weight of the liquid beverage.
- 20 23) A beverage product as claimed in claim 1 wherein the sucrose ester comprises about 0.05 to about 0.3% by weight of the liquid beverage.
- 24) A beverage product as claimed in claim 1 wherein the container also includes a widget.
- 25 25) A method of making a beverage product comprising a container holding a liquid beverage component and nitrogen gas, said liquid beverage comprising octenylsuccinic acid modified starch, and at least one surface active agent selected from the group consisting of acyl lactylate salts, proteins,

proteinhydrolysates and sucrose esters and mixtures thereof,
said method comprising the steps of:-

incorporating the octenylsuccinic acid modified
starch and the at least one surface active agent into the
5 liquid beverage,

placing the liquid beverage into the container,

adding sufficient liquid nitrogen to the container to
provide a head space pressure of about 2 to about 6 bar in
the container after sealing, and

10 sealing the container.